

In the Realm of the Feminine

BATHING SUITS FOR GIRLS WHO DO AND DON'T GO NEAR THE WATER



OF LANSDOWNE WITH THE NEW SASH.

BLACK SATIN TRIMMED WITH STRIPED TAFFETA.

THIS season, as always, there are two distinct varieties of bathing suits—a kind you can't go near the water in and the practical kit suit. The girl who goes in for building will select or have selected as a material for her suit salt water taffeta, sturdy mohair or a mixture of mohair and worsted which has a silken sheen. These fabrics are all favorites with girls who swim.

For the maiden who stays on shore, well, anything from a suit to a broadie at a yard will be her choice, and upon such absurdly inappropriate costumes one is likely to see trimmings of swansdown, lace and ornamental buttons, such as rhinestones, jet and jade.

These beach costumes are accompanied by the most bewitching of accessories by way of parasols, reticules

and caps and even bathing slippers made of the gown material. These suits are as carefully built and finished as the most elaborate creations made for more conventional occasions, and it is entirely unnecessary to state that they are as comparatively expensive.

A typical sand costume is pictured in the expensive brocade model seen among the group of suits illustrated. This bathing dress combines plain col-

ored blue satin and brocade in gray and American Beauty tones. The cap and slippers match the costume.

Another example of bathing costumes de luxe is also pictured. It has a modish coat effect of rose flowered tulle. Small rhinestone buttons trim the front of the bodice in the approved French fashion, for all bathing suits that bear the stamp of the Parisian atelier sparkle these days. The suit worn under this gorgeous coat is of inconspicuous black satin.

And let me say in passing, if one must have something to strike the eye of the beholder, confine that indisputable something to the bathing coat or cape.

Illustrated also are two suits for the girl who does go near and into the water. Perhaps the newest of these is of lansdowne, which, by the way, is the most practical fabric for the purpose because of its silken sheen and the thread of wool in the weave which keeps the material from sticking fast when wet. This particular lansdowne bathing suit has a collar, tie and Bulgarian sash of blue and green plaid silk.

Rather gaudy would be the black satin suit shown among the cuts were it not for the relieving touches of black that tone down the effect of the somewhat bizarre striped taffeta used as trimmings. This note is brought

about by buttoning the black satin in points across the striped panel. The group of small white buttons again adds variety.

A trim looking bathing slipper is not difficult to find, for the shops are full of such footwear that has a smart appearance of the foot and, indeed, until one goes into the water. After that

complete disfiguration often results. One of the newest bathing slippers has trim lines, and it will not sag off at the heel in the disconcerting manner of some "laced footweary" for the beach. Buttoned heels and button strap slippers are the fashion this summer, and this new slipper is exactly in the mode.

CATHERINE TALBOT.

REFINED MANNERS AT TABLE

A certain innate refinement must always be evident whether you are eating alone, at picnics or at a formal dinner party. But many little conventionalities have come down to us and are easily mastered.

When you sit at the table, sit erect. Don't slouch in your chair, nor bend far over your plate to eat. It is not considered good form to place elbows on the table during the progress of a meal, and any handling of napkins, forks, spoons, etc., to keep the hands occupied is decidedly ill bred.

Do not spread the napkin out over the chest or lap. You are not supposed to be so careless in eating that a complete covering is necessary. It should not be tucked in the dress as if it were a bib, for, as I said before, you are credited with an ability to eat without dropping your food. The correct place is over your knees, and when you need to wipe your mouth or hands it should be used unobtrusively and quietly, writes Mrs. Chester Adams in the New York Press. If you are eating in a restaurant or a hotel dining room it is not necessary to fold your napkin, for it is supposed that a clean one will be given for the next meal. Place it folded carefully on the table when you leave. When visiting a day or two at a friend's you will be safe to fold it in its creases, for linen is rarely changed at each meal. The best guide is to watch the hostess, who, by her action, will intimate what is the general rule of the home.

If there is a small plate placed at the side of your dinner plate, generally at the left, it is probably for the rolls or bread and butter. A small knife with a wide blade shaped like a dinner knife, only shorter, is the bread and butter knife, and after spreading a piece of bread it should be placed on the bread plate. The bread or roll should never be buttered in its entire form. A very small piece should be broken off and buttered as it is required. The small saucer, or "butter chip," is also used, especially in public dining rooms. In this case the end of the knife can be placed on the plate, the handle on

the table. This has to be done to keep the buttered blade from touching the tablecloth.

The dinner or meat knife is invariably held in the right hand, the end of the handle touching the palm of the hand. It is for cutting only. It must never be used for piling or smoothing food on the fork or for scraping a plate for a last morsel. Above all, it must never convey food to the mouth. It is for cutting food and should be used at frequent intervals, for as I have said before, all food should not be cut at one time.

The fork is taken in the right hand when food is conveyed to the mouth. It is not held spoonwise, with the curved surface down, except for small vegetables like peas, beans, etc., that could not possibly stay on the fork in the other position.

Do not crush food between the prongs of the fork and collect several kinds as if it were a shovel before carrying it to the mouth.

Do not hold the knife and fork in the hand when passing the plate for a helping. Place them on one side close together, their points together and their handles on the rim of the plate. When finished, place the points in the center of the plate, their handles on the edge of the plate.

The fork is used for oysters, clams, lobster and terrapin. Small, three pronged forks are used for the first two of these foods.

Fish is eaten with a fork, and made dishes or entrees, iced and frozen desserts, melons and all salads are fork foods. The ice cream fork is a fork with one wide prong and is much wider than the usual tea fork. Just now a new salad fork is being used. It is silver, of course, and longer than the ice cream fork, but its prongs resemble it.

RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

[Recipes recommended by Mrs. J. Johnston of Fort Ruger]

BANGOR BROWNIES

1-2 cup of melted butter.
1 cup of sugar.
5 eggs well beaten.
1-2 cup of flour.
2 squares of melted chocolate.
1-2 cup of chopped walnuts.
Mix all the ingredients. Pour the mixture into a buttered baking pan and sprinkle a few nuts on top. Bake in a moderate oven. When done cut in squares.

PEA TIMBALES

Press through a sieve fresh or canned peas until you have a cupful. Add 2 beaten eggs, a drop or two of onion juice, a quarter of a cup of rich white sauce, 2 tablespoons of melted butter, and salt and cayenne to taste. Beat well, put into small molds and bake in a pan of water till they are set. Serve as a vegetable course at dinner.

NUT CROQUETTES

One teaspoon of finely chopped onion fried in 1 tablespoon of butter. Add to this 1 pint of sweet milk, 1 cup of bread crumbs, 4 beaten eggs, lastly 1 pint of chopped mixed nuts. Season with a dash of lemon. Cook until thick enough to make into shapes and fry.

CHICKEN CUTLETS WITH MUSH-ROOM SAUCE

1 pint of diced cooked chicken.
4 tablespoons of butter.
3 tablespoons of flour.
1 cupful of milk.
1 teaspoonful of onion juice.
1 tablespoon of chopped parsley.
2 eggs.
Some fine bread crumbs.
1 cupful of cream sauce.
1-2 cupful of cooked mushrooms.
Salt and pepper to taste.

Blend the butter and flour together in a saucepan over the fire. Add the milk. Stir until it is boiling; then season with salt, pepper, parsley and onion juice. Add the chicken and spread on a platter to cool. When cold shape into meat cutlets, roll in the bread crumbs, dip in the eggs well beaten, toss again in the bread crumbs, and fry in plenty of smoking hot fat. Heat the cream sauce, and add the mushrooms to it. Serve hot with the cutlets. Veal may be substituted for the chicken.

TRAYMORE TIMBALES

(An appropriate entree for the Christmas dinner.)
Line slightly buttered tin molds with canned pimientos, and fill with

chicken forcemeat. Set in a pan of hot water. Cover with buttered paper and bake until firm. Remove from molds to a hot serving dish. Insert a sprig of parsley in each and serve with brown sauce. For chicken forcemeat combine 2 tablespoons butter, 1-4 cupful of stale bread crumbs and 2-3 cupful milk for 5 minutes. Add 1 cupful of cold cooked chicken forced through a sieve and 2 eggs slightly beaten. Season with salt and pepper. Brown sauce—Cook 2 tablespoons of butter with a slice of onion and 1 slice of carrot until butter is well browned. Remove vegetables and add 3 tablespoons of flour, salt and pepper. Pour 1 cupful of brown stock and bring to a boil. Pour around timbales and serve.

POUND CAKE RECIPE

(Recommended by Mrs. Robert Lewis and printed incorrectly last week.)

1 coffee cup sugar.
2-3 coffee cup butter.
1-1-3 coffee cup flour.
1-2 teaspoonful of soda.
1 teaspoonful of cream of tartar.
Just enough milk to mix it (from 1-2 to 3-4 of a cup).
6 eggs beaten separately.

appearance of the milliner's art.

The prim woman, for instance, will grasp her hat by the brim on either side and gingerly bring it down until it rests on straight lines. Then she will ask if it is becoming. The saleswoman in all probability will tell her it is, for she knows that particular type of customer and never wastes argument. In a dozen days she could not make her believe her hat would look well any other way. This woman is the despair of the milliner, for no hat worn by her would have that thing known as style.

In comes the dashing young girl, who is a joy to the saleswoman. She puts on the same hat at an angle and it becomes chic because she instinctively has the art of wearing clothes.

PUT THE HAT ON FROM THE BACK

Is your hat becoming? If not, in all probability it is not all the fault of your milliner, says a New York Tribune writer. Much depends upon the way you put it on, for it is just the posing of your chapeau that may render it a thing of art or otherwise. Any milliner will testify that no two women out of a dozen will put on the same hat in exactly the same way, and that this difference changes the

STYLISH TILTED SHOE BUCKLE

The fashionable tilted shoe buckle and ribbons laced sandal fashion over the instep can be ingeniously arranged on a pair of slippers. By sewing two or three sets of rings opposite each other at the edge of the slipper so that they project slightly, the lacing problem is easily solved. The narrow satin ribbons are slipped through the lowest set of rings and the ends firmly sewed to the lining of the slipper. For black satin slippers the rings can be either wound with narrow black satin ribbon or buttonholed closely with black knitting silk.

If the slipper buckle is of rhinestone the side rings can be studded with tiny brilliants and prove a decidedly ornamental feature. With a cut steel buckle, the rings can be wound with a heavy thread closely stung with small steel beads or larger steel nailheads can be sewed on a covered ring. The same direction applies to the use of jet. Where a broader ribbon lacing is preferred, slides are better than rings as they keep the ribbon flat. By buying a rather large sized brass ring and hammering it into an oval shape, an acceptable slide is easily made. These slides can be covered the same as rings and ornamented to correspond with the buckle. The ribbon lacing should be chosen of just the right width to pass through the slide without creasing. When laced, the crossed ribbons must lie absolutely flat over the instep.

The edges of the lacing ribbons are made ornamental by studding with tiny beads or mock jewels and if more decoration is wanted, the broader ribbon lacing can be beaded with a detached design at intervals. All these bits of handwork are easily made by any girl clever with her needle and who is quick to notice details of expensive dress and dainty slippers.

The sharply tilted buckles can be quickly arrived at by loosening the upper edge of any buckle and pulling it out and up to the fashionable angle. This naturally leaves a space

at the back which must be filled with a firm padding in order to keep the buckle properly tilted. Several layers of velvet folded closely are usually sufficient and make a prop on which it is easy to sew the buckle. This backing must be concealed by a fan of plaited velvet, satin or tulle, the top of the fan flaring up well above the buckle and the sides pulled down on each side and sewed to the slipper, thus covering the padding which keeps the buckle in its upward position. The edge of this plaiting gives opportunity for more handwork and a studding of beads or rhinestones shows to good advantage on this jaunty slipper finish.

Fashionable slipper ornaments, including buckles, side rings and slides, are readily made from jeweled trimming or from separate imitation jewels sold by the dozen at the notion counter of the department stores. This is worth remembering when slipper ornaments are wanted to harmonize with certain costumes. A couple of motifs of pearl or rhinestone trimming and a few dozen detached jewels will make a set of slipper ornaments which could not be purchased in the usual way for 10 times the amount expended for the materials for this handwork. With the ribbon-laced sandals, there is often a flat pump bow of the same ribbon used for lacing, edged or studded with beads in harmony with the ribbon lacing.

For bridal slippers elaborate beading in pearls is among the novelties shown and the bridesmaids have their ribbon-laced slippers to harmonize with the color scheme of their dresses.

Sleeplessness

may be overcome by a warm bath with

Glenn's Sulphur Soap

Sold by druggists. Hill's Hair and Whisker Soap, or Black and Brown, etc.